

**NEBRASKA FOOD CODE,
Revised April, 2003**

4-202.18 Ventilation Hood Systems, Filters.

Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

4-204.11 Ventilation Hood Systems, Drip Prevention.

Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

4-301.14 Ventilation Hood Systems, Adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

6-201.17 Walls and Ceilings, Attachments.

(A) Except as specified in ¶ (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable.

(B) In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.

6-202.12 Heating, Ventilating, Air Conditioning System Vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health hazard or unlawful discharge.

6-304.11 Mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

Exhaust Hoods

Mechanical exhaust ventilation shall be required at or above all equipment that releases grease, smoke, steam, vapors, heat or odors. Pieces of equipment include ranges, griddles, ovens, deep fat fryers, barbecues, rotisseries and high temperature dish washing machines or similar equipment.

All hoods, ducts, and exhaust outlets shall be installed in accordance with the Lincoln Heating, Ventilating and Cooling Code, LMC 25.03. All hoods shall comply with the standards of an ANSI accredited certification program and be designed, constructed and installed in conformance with the National Fire Protection Association Bulletin #96 (The Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations), and other applicable fire safety codes.

A **Type I Hood** is a kitchen hood for collecting and removing grease and smoke. They shall be equipped with approved grease filters or grease extractors designed for that specific purpose.

A **Type II Hood** is a general kitchen hood for collecting and removing steam, vapors, heat or odors.

Canopy-type hoods should not be more than seven (7) feet above the floor and shall not be more than 4 feet above the cooking surface. The hood should overhang or extend a horizontal distance not less than six (6) inches beyond the outer edges of the cooking equipment to the inner lip of the hood on all open sides. It shall have grease troughs or drip pans that are easily cleanable. Hoods shall be flashed with metal to the ceiling and adjacent walls. Walls at exhaust hood installations should be paneled with stainless steel or ceramic tile from the top of the cove base to the underside of the exhaust hood. All joints and seams shall be sealed, welded or soldered for ease of cleaning.

Non-canopy-type (high velocity) hoods: Non-canopy-type hoods will be approved providing they are constructed to be easily cleanable and they comply with the minimum exhaust air velocity requirements. Shielding at the ends of the hood may be necessary to prevent interference from cross drafts.

Make-up air supply shall be provided at least equal to that amount which is mechanically exhausted and inter-connected by a single control switch. Windows and doors shall not be used for the purpose of providing make-up air.

Make up air intakes must be screened (bird screen) and filtered to prevent the entrance of dust, dirt, insects and other contaminating material. Where the introduction of make up air will cause condensation, drafting, or interfere with the exhaust or vapor capture efficiency of the hood, the make up air must be tempered. Tempering of makeup air may be necessary in winter months.

Galvanized metal is not an accepted material for food service hoods due to corrosion.

Food heating or warming devices, cheese melters, etc., that are installed above other equipment beneath an exhaust hood may create an air flow obstruction to proper ventilation of the basic equipment for which the hood ventilation system is designed. The design, construction and installation of such warming devices under a hood are subject to evaluation and approval by LLCHD prior to installation.